



DINE-ABOUT NANAIMO 2026

celebrating food & drink at a shared table / January 21st - February 9th / \$30/pp + tax & gratuity

BEVERAGE

Lychee Spritz (non-alcoholic)
Lychee Puree / Lime / Soda

Berry Burlesque (non-alcoholic)
Berry Syrup / Lime / Mint / Ginger Beer

Lavender Gimlet (2oz)
Arbutus Crème de Lavande / Tanqueray Gin / Lemon / Simple Syrup

Beijing Bellini (5.5oz)
Lychee Puree / Soho / Popping Boba / Prosecco

BOARD

The Church Street
1oz Welsh Cheddar / 1oz Capocollo / Rotating Hummus / Assorted Nuts & Dried Fruits / Assorted Crackers & Crostini

The Bastion
1oz Bleu Benedictin / 1oz Truffle Cheddar / Marinated Warm Mixed Olives / Olive Tapenade / Assorted Nuts & Dried Fruits / Assorted Crackers & Crostini

The Diver
1oz Teriyaki Smoked Salmon / 1oz Albacore Tuna Poke / Pickled Asparagus / Assorted Nuts & Dried Fruits / Assorted Crackers & Crostini

The Meateor (Add \$6)
1oz Genoa Salami / 1oz Herb Cotto Prosciutto / 1oz Beef Farmer Sausage / 1oz Capocollo / Blue Cheese Stuffed Olives / Assorted Crackers & Crostini

No substitutions on any pre-set board. Additions are allowed and encouraged!

DESSERT

Panna Cotta *gf*

Tiramisu
(contains alcohol)

Please advise your server of any allergies or dietary requirements